

A LA CARTE MENU

TO START

Scottish Smoked Salmon

Dill, Lemon, Katy Rogers Crème Fraiche, Treacle Soda Bread £13.00

Langoustine Bisque

Aged Parmesan, Aioli, Croutons £9.00

Baked Ayrshire Beetroot & Tomato Salad

Chevre Goats Cheese, Basil, Aged Balsamic f10 00

Soup of the Day

Please ask your server for more detail £8.00

Chicken Liver Parfait

Toasted Brioche, Kumquat & Orange Chutney £10.00

Assiette of Ripened Fruit

Exotic Fruit Compote, Citrus Sorbet £10.00

Pork Cheek & Orkney Scallop

Apple Purée, Pancetta, Mustard Cider Sauce £16.00

MAIN DISHES

Whisky Smoked Loin of Highland Venison

Parsnip, Raspberry, Chocolate Venison Jus £28.00

Paupiette of Lemon Sole

Tartar Herb Crumb, Pomme Purée, Spinach £23.00

Roast Corn Fed Chicken

Haggis, Neeps, Tatties, Caramelised Onion, Whisky Sauce £20.00

Grilled Scottish Salmon

Fricassee of Shallot & Leek, Creamed Potato,
Arran Cheddar Cheese Glaze
£20.00

Wellington of Truffled Celeriac

Paris Brown Mushroom, Marinated Plum Tomatoes, Cabbage, Chateau Potatoes, Hazelnut Pesto £19.00

Scotch Rib Eye Steak

Pomme Frites, Pink Peppercorn Sauce, Heritage Tomato Salad £38.00

ON THE SIDE

Skinny Chips, Thick Chips, House Salad £5.00 • Seasonal Vegetables £6.00 Tator Tots, Truffled Mayo, Parmesan £7.00



THE SWEET SPOT

Baked Salted Caramel Custard Tart

Blackthorn Salt. Hazelnut Croquant, Crème Fraiche Ice Cream £9.00

Pink Lady Apple Tarte Tatin

Crème Anglaise, Vanilla Ice Cream £9.00

Pina Colada Panna Cotta

Spiced Pineapple Compote, Lime, Coconut £9.00

Warm Chocolate Fondant

Cherry, Orange, Pistachio £10.00

Selection of British & Continental Cheeses

Crackers, Quince, Grapes, Homemade Chutney £14.00

TO FINISH

Petit Fours and Coffee

£7.00